

2009 Family & Consumer Sciences Summer Conference



Garnishing Techniques

Presented by:

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*Brigham Young University
Provo, Utah*

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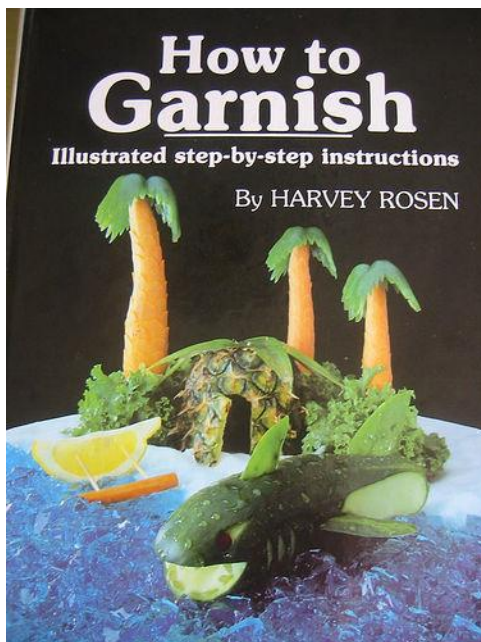
Garnishing Techniques

Objectives: By the end of this class, students will be able to:

- identify knives and tools used for garnishing.
- prepare various vegetable and fruit carvings
- prepare simple plate garnishes.

Class Sequence:

- Introductions
- Garnishing discussion
- Knife and tool identification
- Demonstration of different carvings and garnishes
- Student production of carvings and garnishes
- Kitchen sanitation



Garnishing Techniques

Activity Sheet

- Complete the following garnishes:

___ apple bird

___ carrot flower

___ scallion flower

___ radish flower

___ leek flower

___ squash flower

___ turnip rose

___ cucumber fan

Go to the following website for additional garnishing information and techniques:

www.foodgarnishing.com

www.chefgarnish.com

www.chefharvy.com

